

# Milijon Vintage IPA

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- Gravity **16.8 BLG**
- ABV ---
- IBU **75**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Fawcett	6 kg (92.3%)	80.3 %	6
Grain	Pale Amber Fawcett	0.25 kg (3.8%)	75 %	68
Grain	CAramel Dark Bestmalz	0.25 kg (3.8%)	75 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	100 g	60 min	5 %
Boil	Bramling	50 g	15 min	5 %
Boil	First Gold	50 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale